



Liquid Gold *from* Napa Valley



## 2017 Wine Notes

**Appellation**  
Napa Valley

**Varietals**  
77% Semillon  
23% Sauvignon Blanc

**Fermentation Time**  
1 – 2 months

**Residual Sugar at Bottling**  
17.1° Brix

**Director of Winemaking**  
Andrew Delos

**Harvest Dates**  
5 harvest days spanning  
October 24 – November 28, 2017

**Aging**  
28 months in French oak (100% new)

**Release Date**  
Fall 2021 to wine club,  
general release in 2024

**Winemaker**  
Greg Allen

### VINEYARD *Notes*

Dolce's 20-acre vineyards are located in Coombsville, east of the city of Napa, and are situated at the base of the Vaca Mountains, which define the eastern border of the valley. The volcanic soil is loose and well drained, and the west-facing vineyard is protected from the prevailing winds so that the damp, morning fog of autumn—a very important factor in the development of *Botrytis cinerea*—hangs longer amongst the vines, often until midday. A combination of high humidity followed by drying conditions encourages, but does not guarantee, the growth of *Botrytis*. As the mold develops, its coverage is seemingly random with individual berries succumbing to *Botrytis* at different rates, if at all.

### HARVEST *Notes*

The 2017 growing season began cool and with a much-needed wet winter.! The mild spring provided a great start to vine growth, nurtured by April showers. Summer brought waves of warm weather that persisted into the Fall. The first rains of October induced a small amount of *Botrytis*, which triggered a harvest pass before the end of the month. By mid-November widespread blooming of the noble rot allowed for the final push over three days to harvest all the remaining fruit.

### SENSORY *Evaluation*

Flavors of apricot and orange marmalade are promised by the aroma of the 2017 Dolce and fully realized on the palate. The intense and bright fruitfulness of this vintage also has more subtle notes of butterscotch and baking spices. These lively flavors are carried by Dolce's signature mouth-filling and oily texture, leaving the palate with a watering and satisfying finish!